Chu

CHRISTOPHE HAY

At Fleur de Loire

SOLOGNE CAVIAR SELECTION

yacón, smoked sturgeon, egg yoke confit, sorrel

BLACK TRUFFLE

pressed chard, rye bread, ivory sauce

MONSEIGNEUR DE QUINCEY'S HAT

with three feathered game, bernache condiment, fish mint extra charge: 30€

BARBUS CRÊPE SOUFFLÉ

flambéed with Loire Gin, Ceasars' mushroom, marigold

"À LA CHAMBORD" CARP

melanosporum truffle, crayfish, Cheverny red wine sauce

WAGYU BEEF FROM OUR FARM

side by side, sweet potatoe, garum

POMPONA VANILLA AND SWEET CLOVER

crispy tiles, mead, spritz cookie

SATSUMA MANDARIN

sour cream, flower vinegar, citrus peppercorns from our greenhouse

260€

€390 with food and wine pairing (7 glasses of 6cl) €470 with prestige food and wine pairing €355 with non-alcoholic pairing



Between Loire and Sologne

POACHED CATFISH

Perch brown lettuce, citron, Caesar salad

BLACK TRUFFLE

pressed chard, rye bread, ivory sauce

VERY SOFT PIKE

celeriac varieties, dandelion wine, vegetal broth

BIGHORN MUTTON FROM CHAMBORD

pak choi and horn of plenty mushroom cake, sour cane apple

or

WAGYU BEEF FROM OUR FARM

side by side, sweet potatoe, garum

THE MUST-TRY LOCAL CHEESES

croutons, mesclun and condiments extra charge : 25€

or

GOAT CHEESE FROM THE BREVIANDE FARM

light mousse, dry shavings, "poire tapée", wild flowers and herbs extra charge : 19€

« FLEUR DE LOIRE » CHOCOLATE

cocoa flower, mucilage condiment, candied fresh bean, bitter cocoa

€180

€260 with food and wine pairing (5 glasses of 6cl) €320 with prestige food and wine pairing €240 with non-alcoholic pairing



Stroll along the Loire

menu served for lunch only excluding weekends and bank holidays

ESCABECHE HEN PHEASANT

spaghetti squash, beef bacon, cowslip vinegar

VERY SOFT PIKE

celeriac varieties, dandelion wine, vegetal broth

TOURAINE GELINE CHICKEN

« up and down », carrot, Berry amaranth

THE MUST-TRY LOCAL CHEESES

croutons, mesclun and condiments extra charge : 25€

or

GOAT CHEESE FROM THE BREVIANDE FARM

light mousse, dry shavings, "poire tapée", wild flowers and herbs extra charge : 19€

"BEURRÉ HARDY" PEAR

lemongrass, agastache streusel, Olivet pear liquor sherbet

€.11C

€160 with food and wine pairing (4 glasses of 6cl) €200 with prestige food and wine pairing €150 with non-alcoholic pairing



Back to hunt

ESCABECHE HEN PHEASANT spaghetti squash, beef bacon, cowslip vinegar

MONSEIGNEUR DE QUINCEY'S HAT with three feathered game, bernache condiment, fish mint

BIGHORN MUTTON FROM CHAMBORD pak choi and horn of plenty mushroom cake, sour cane apple

"À LA ROYALE" HARE two preparations green tomato, condiment salsify

THE MUST-TRY LOCAL CHEESES croutons, mesclun and condiments extra charge: 25€

or

GOAT CHEESE FROM THE BREVIANDE FARM light mousse, dry shavings, "poire tapée", wild flowers and herbs extra charge : 19€

"BEURRÉ HARDY" PEAR lemongrass, agastache streusel, Olivet pear liquor sherbet



Our producers



Sylvain Arnoult Muides. Loire fishes

Alain Gaillard Fleur de Loire gardens

Julie Briant Guillonville, eggs, honey and black garlic

> Pisciculture Hennequart Saint-Viâtre, Sologne Caviar

Nicolas et Charlie Praizelin Segré, Wagyu beef from our farm

Vickie Mont-Près-Chambord, black truffle from my truffle patch

> Damien Foussereau Authon, chickpeas

Armand Gypteau La Riche, Spirulina from Tours

Marion & Damien Breteau Nérondes, sa Majesté la Graine

These menus were designed by Christophe Hay with the participation of Baptiste Ingouf and Suzanne Vannier as well as Clément Réauté for the pastries, along with their teams.

> All our meats are of French origin. Net prices in euros. VAT and service included. Excessive drinking is harmful to your health.